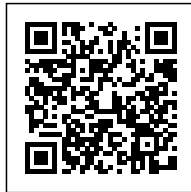




GHOSTWOOD TIRAMISU





When the boys were young, dirt cake was all the rage. I can't tell you how many of those things I made, gummy worms and all! This is an adult version of that popular recipe.

This calls for espresso. If you don't have an espresso machine (I don't), I used espresso powder.

This seems like a lot of steps, but the original dirt cake used a lot of bowls also.

INGREDIENTS

- 6 egg yolks
- 1/2 c granulated sugar
- 1 2/3 c espresso
- 1/3 c GHOSTWOOD
- 2 tsps vanilla extract
- 16 ounces mascarpone cheese, room temperature
- 2 c whipping cream
- 32 Oreos, regular size package
- 2 tbsp unsweetened cocoa, for dusting

DIRECTIONS

1. In a glass bowl or double boiler, combine egg yolks with granulated sugar. Place the bowl over a saucepan with boiling water, on low heat. Make sure that the bowl isn't touching the simmering water. Whisking the egg yolks and sugar for 8 to 10 minutes until the egg mixture reaches 160 degrees. The sugar will melt and you will no longer see any sugar granules. Remove from heat and allow to cool slightly. This is done to pasteurize the eggs.
2. In a mixing bowl, use electric mixer and whip the mascarpone with vanilla until creamy and well combined. Beat in the warm egg yolk mixture and set aside.
3. In a separate bowl, beat heavy whipping cream until medium peaks form, then fold them into the mascarpone mixture gently, do not over mix.
4. Combine espresso and GHOSTWOOD. The easiest way to dip an Oreo in the GHOSTWOOD and espresso is using a deep dish or cup with tongs. Quickly dip Oreo, you don't want them soggy. Arrange them in a single layer in an 8 inch square pan.
5. Spread half of the custard cream over first layer of Oreos, followed by another layer of dipped Oreos. Top with remaining custard cream.
6. Cover with plastic wrap, and chill in the fridge for at least 3 to 4 hours, preferably overnight.
7. Using a fine mesh strainer, dust the top with cocoa powder before serving.
8. You can store in refrigerator for up to a week. You can also freeze it for longer storage. Thaw in fridge overnight.